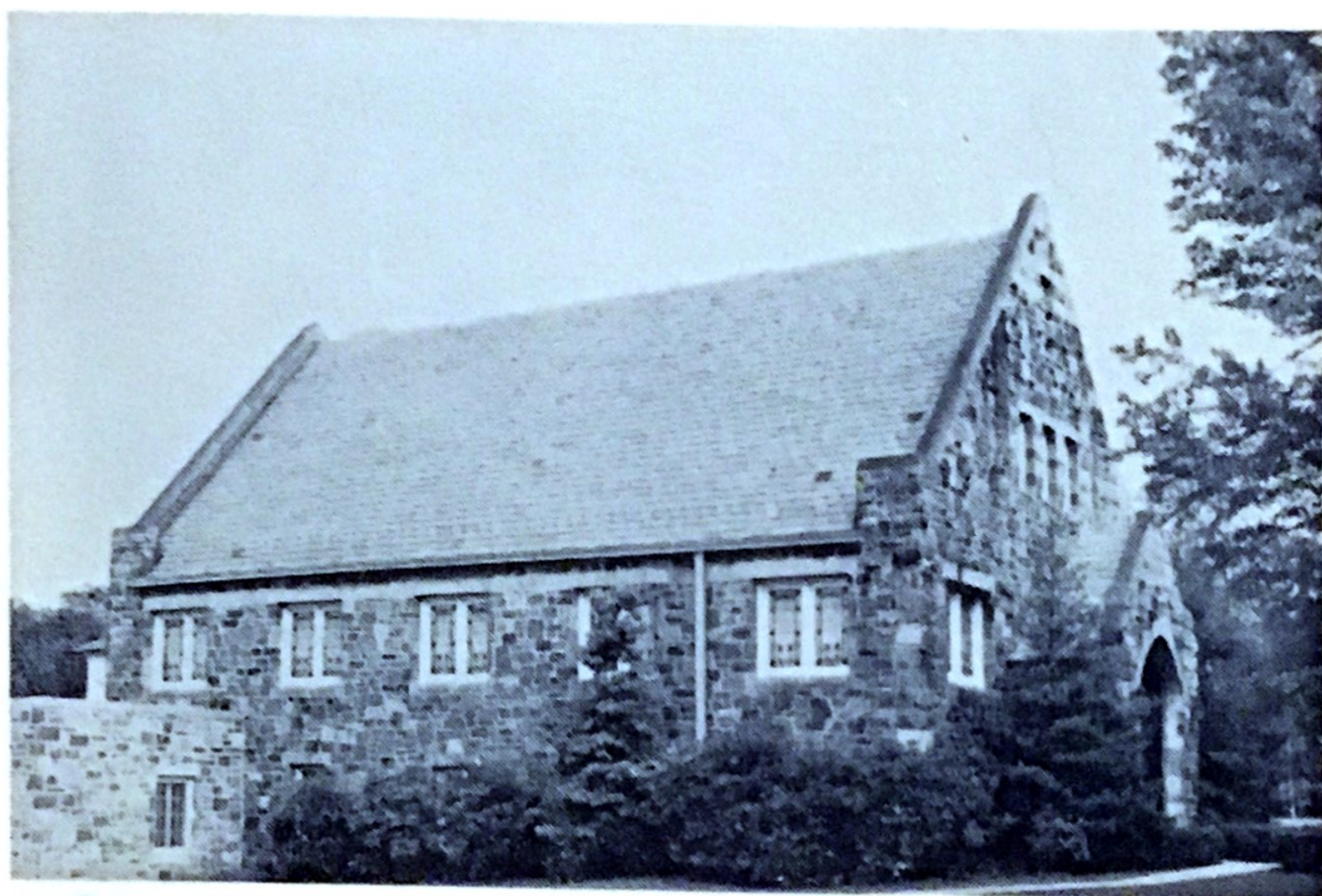
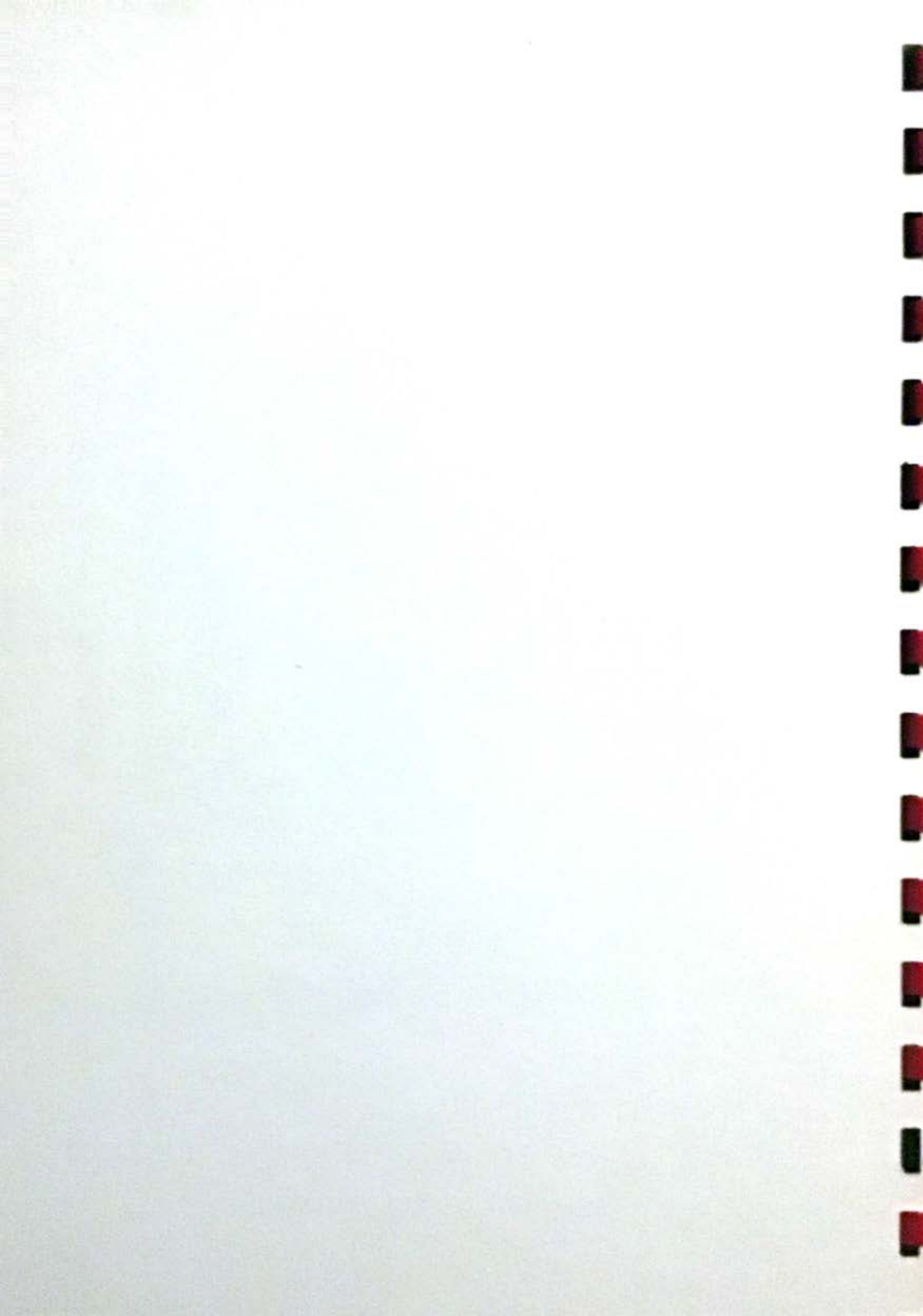


RECIPE BOOK



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BALTIMORE, MARYLAND**



THIS BOOK IS DEDICATED TO THE MODERN HOME. IN OUR HOME TODAY, AS ALWAYS, LIFE IS CENTERED AROUND OUR KITCHENS. IT IS WITH THIS THOUGHT IN MIND THAT WE, THE SPONSORS, HAVE COMPILED THESE RECIPES. SOME OF THEM ARE TREASURED OLD FAMILY RECIPES. SOME ARE BRAND NEW, BUT EVERY SINGLE ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THIS COUNTRY OF OURS.

WE WANT TO EXPRESS OUR APPRECIATION TO ALL THOSE MERCHANTS WHOSE GENEROUS COOPERATION IN THIS PROJECT MADE IT POSSIBLE FOR US TO PUBLISH THIS BOOK.

WE ALSO WANT TO THANK ALL THOSE PEOPLE WHO GAVE SO GENEROUSLY OF THEIR TIME AND ENERGY IN COLLECTING AND SUBMITTING RECIPES AND ASSISTED IN THE SALE. WITHOUT THEIR HELP THIS BOOK WOULD NOT HAVE BEEN POSSIBLE.

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RECIPE FOR A HAPPY LIFE

Three ounces are necessary, first of patience
Then of repose and peace; of conscience
A pound entire is needful;
Of pastimes of all sorts, too,
Should be gathered as much as the hand can hold;
Of pleasant memory and of hope three good drachmas
There must be at least. But they should be moistened
With liquor made from true pleasures which rejoice the heart.
Then of love's magic drops a few;
But use them sparingly, for they may bring a flame
Which naught but tears can drown.
Grind the whole and mix therewith of merriment an ounce
To even. Yet all this may not bring happiness
Except in your orisons you lift up your voice
To him who holds the gift of health.

Written by Margaret of Navarre in 1500, A. D.

SCRIPTURE CAKE

4 1/2 c. of I Kings IV: 22	(flour)
1 c. of Judges V: 25 last clause	(butter)
2 c. of Jeremiah VI: 20	(sugar)
2 c. of I Samuel XXX: 12	(raisins)
2 c. of Nahum III: 12	(figs)
2 c. of Numbers XVII: 8	(almonds)
6 c. of Jeremiah XVII: 11	(eggs)
1 c. of Judges IV: 19 last clause	(milk)
6 Tbsp. I Samuel XIV: 25	(honey)
2 tsp. Amos IV: 5	(baking powder)
1 pinch Leviticus II: 13	(salt)
Season to taste of II Chronicles IX: 9	(spice)

Mrs. Charles R. Johnson
Miss Mary H. Kennedy



RELISHES, PICKLES,
APPETIZERS



RESERVED

FOR EXTRA RECIPES

RELISHES, PICKLES, APPETIZERS

CRISP PICKLE SLICES

4 qt. sliced cucumbers (medium size)	3 c. distilled white vinegar
6 white onions, sliced (medium size onions)	5 c. sugar or (2 c. corn syrup and 3 c. sugar)
3 cloves garlic	1 1/2 tsp. turmeric
1 green pepper	1 1/2 tsp. celery seed
1 sweet red pepper	2 Tbsp. mustard seed
1/3 c. salt	

Slice cucumbers thin. Add sliced onions, garlic, and peppers cut in narrow strips. Add salt, cover with cracked ice, mix thoroughly. Let stand 3 hours. Drain. Combine remaining ingredients; pour over cucumber mixture. Heat to boiling. Seal in sterilized jars. Makes 8 pints.

Mrs. Robert J. Faithful

CUCUMBER RELISH

Grate 1 large cucumber. Add 1 tsp. vinegar, 2 Tbsp. mayonnaise, 1 tsp. sugar, salt and pepper to taste. Serve cold.

Mrs. Fred J. Kreiling

HOT SWEET MUSTARD

1/4 c. Coleman's mustard	1 1/2 Tbsp. cornstarch
3/4 tsp. salt	1/4 c. sugar
2/3 c. water	1/3 c. vinegar

Mix mustard with a little of the water. Allow to stand. Mix cornstarch, sugar and salt with remainder of water until smooth. Add vinegar. Cook over low heat stirring constantly for about 5 minutes or until thickened. Remove from heat, cool. Add mustard, mix well. Yield - 1 cup.

Mrs. Fred J. Kreiling

PARTY DIP

1 3-oz. pkg. cream cheese	2 Tbsp. cream
1 tsp. grated onion	1 Tbsp. catsup
1/4 tsp. salt	1 1/8 tsp. dry mustard
few drops Worcestershire sauce	dash of pepper

Soften cream cheese with cream. Add other ingredients and blend well. Spread on crackers as desired. Good with potato chips, too.

Mrs. Fred J. Kreiling

- 1 - Baltimore, Md. #2

Write Extra Recipes Here:

SOUPS-SALADS-BEVERAGES



COOKING HINTS

To remove floating fat from the surface of hot soup stock use clean white blotting paper.

Cool soup or meat soup stock uncovered, otherwise it may sour.

To add a rich color and flavor to meat soups, always melt a teaspoon of granulated sugar until browned in the soup kettle, before putting in the meat.

Coarse bran may be used in place of chopped nuts in making chocolate brownies with surprisingly delicious results.

To prevent a crust from forming on cooked cereal that is to be kept overnight, cover while cooling it. The steam condenses and prevents a crust.

Try brown sugar for sweetening hot breakfast cereals.

To insure a white film over the yolk when frying eggs, add a few drops of water to the frying pan, and cover with a lid.

To test fresh eggs, drop the egg into a deep saucepan of cold water; if fresh, it will sink at once; if it stands nearly upright, it is not fresh, but can still be used; if it floats on the surface, it is not good.

To keep egg yolks which have been separated from the whites, drop in a small cup and cover with cold water.

Tough cuts of meat may be cooked until tender with practically no water, in a closely covered heavy iron kettle.

SOUPS, SALADS, BEVERAGES

MY FAVORITE FRUIT PUNCH

Mix the following juices:

1 1/2 qt. grapefruit juice	1/2 c. lemon juice
3 qt. orange juice	1 3/4 c. lime juice

Add:

3 1/2 c. crushed pineapple	ice
2 tsp. almond flavor	

Orange and lemon slices, sprigs of mint. Float a pint piece of orange sherbet. This punch will serve 25 guests.

Mrs. Helen C. Starr

FRENCH DRESSING

Rub 1/2 tsp. dry mustard and 1 tsp. salt into 1/2 c. sugar. Then beat together:

1 can tomato soup	1 tsp. Worcestershire sauce
1 c. Mazola, or other salad oil	juice of 1/2 orange
3/4 c. vinegar (white)	the sugar mixture
	Mrs. A. C. MacDonald

SALAD DRESSING (FROM NEW ZEALAND)

1 Tbsp. butter	3 Tbsp. sugar
1/2 tsp. salt	1/2 tsp. mustard
2 eggs	1/4 c. vinegar

Beat butter and sugar a little. Add salt, mustard and eggs. Beat a little more then add vinegar slowly. Place on flame and stir until boiling well. Cool and if desired add a little cream.

Mrs. Thos. J. Fleming

APRICOT AND CHEESE SALAD

No. 2 can apricots	1 pkg. cream cheese
1 pkg. orange Jello	1/2 c. whipping cream
2 tsp. Knox gelatin	

Drain juice from apricots and rub pulp through sieve. Pour 1 c. boiling water over jello, then add 1 c. apricot juice. Add

APRICOT AND CHEESE SALAD (Continued)

pulp and 1/2 the gelatin, which has been dissolved in 1/2 c. water. Pour 1/2 this mixture in mold and let harden.

Cheese Mixture

Dissolve 1 tsp. gelatin in 2 Tbsp. cold water. Add 4 Tbsp. hot apricot juice. Whip the cream and beat in cheese. Add to gelatin mixture. Pour this over first mixture after it becomes hard and when cheese mixture is also hard, add the last of apricot jello mixture. When complete, this makes a colorful golden salad on top and bottom with white layer in center.

Miss Sue Wagner

FROZEN FRUIT SALAD

2 large cans sliced pineapple	9 bananas
2 large cans white cherries, seeded	1 large bottle maraschino cherries
1 lb. marshmallows	juice of 2 lemons

Cut fruit and marshmallows in small pieces. Sweeten juice to taste and mix with 1 pint mayonnaise and 1 pint whipped cream. Mix with fruit and marshmallows and freeze. Serve with whipped cream dressing. Oranges and nuts may be added.

Dressing:

juice of 3 lemons	3 Tbsp. sugar
2 eggs	

Mix and cook in double boiler until thick. Stir in whipped cream (one pint or less).

Mrs. Landon C. Stickley

FROZEN PINEAPPLE CHEESE SALAD

1 tsp. gelatin	1/4 tsp. salt
2 Tbsp. cold water	1/8 tsp. paprika
2 pkg. cream cheese	1 c. crushed pineapple
3 Tbsp. cooked salad dressing	1 c. cream (whipped)

Soak gelatin in cold water five minutes and dissolve over boiling water.

Mash cheese and add salad dressing, salt, pepper and dissolved gelatin. Add pineapple, drained of its juice and fold in whipped cream. Turn into freezing tray. Serve in nest of lettuce

FROZEN PINEAPPLE CHEESE SALAD (Continued)

and garnish with cherries.

Mrs. A. Wilbur Mylander
Clearwater Beach, Florida

GREEN PINEAPPLE SALAD

- | | |
|------------------------------------|------------------------|
| 1 No. 2 can crushed pineapple | 2 pkg. cream cheese |
| 1/2 c. diced celery | 1/2 pt. whipping cream |
| 1/2 c. chopped nuts | 1 pkg. lime jello |
| 1 small can pimentos cut in strips | |

Drain juice from pineapple and add water to make two cups, in which dissolve the jello. Blend cheese and pineapple together and when jello begins to thicken add to it the cheese mixture with celery and nuts. Whip cream and fold in last. Pour into ring mold and chill.

Mrs. Floyd L. Morrison

JELLIED FISH SALAD

- | | |
|------------------------------|-------------------------|
| 1 Tbsp. gelatin | 1/2 c. celery chopped |
| 1/4 c. cold water | 2 Tbsp. olives, chopped |
| 3/4 c. mayonnaise | 1/2 tsp. salt |
| 1 c. tuna fish | 1/4 tsp. paprika |
| 1/4 c. green pepper, chopped | 2 tsp. vinegar |

Soak gelatin 5 minutes in cold water. Dissolve over boiling water and add mayonnaise. Add remaining ingredients and pack in ring molds and chill. Shrimp, crab, lobster or chicken may be used. Excellent for crab.

Mrs. W. Stanley Reeves

JELLO, COTTAGE CHEESE SALAD

- | | |
|-------------------------------|-------------------------------------|
| 1 pkg. lemon jello | 1/2 c. salad dressing or mayonnaise |
| 1 c. boiling water | 1/2 tsp. salt |
| 1 No. 1 can crushed pineapple | 2 Tbsp. chopped green pepper |
| 1 c. cottage cheese | 1 c. diced celery |
| 1 c. whipped cream | 1/2 c. walnut meats, chopped |

Mix in order given.

Mrs. R. L. Ross

QUICK COLESLAW

- | | |
|-------------------------|--------------|
| 1/2 medium head cabbage | 3/4 c. sugar |
| - 5 - Baltimore, Md. #2 | |

QUICK COLESLAW (Continued)

1/2 green pepper
1/4 c. vinegar

3 Tbsp. mayonnaise

Chill cabbage. Shred cabbage, green pepper, finely. Mix sugar, mayonnaise and vinegar together. Add to shredded cabbage and pepper. Toss together and keep cold until served.

Mrs. Herbert W. Wagner

TOMATO ASPIC SALAD (The easy kind)

1 pkg. lemon jello

1 small can V-8 vegetable juice
cocktail

Add enough water to 1 can of V-8 to make 2 c. liquid. Heat liquid and combine with jello. Put in muffin tins to jell.

Mrs. Dwight P. Jacobus

Write Extra Recipes Here:

MISCELLANEOUS MEAT SUBSTITUTES



VEGETABLES



RESERVED

FOR EXTRA RECIPES

MISCELLANEOUS, MEAT SUBSTITUTES, VEGETABLES

BAKED NOODLES, CHEESE AND HAM CASSEROLE

4 c. cooked noodles
1 c. ham, cut fine

2/3 c. grated cheese
2 c. thin white sauce

Put a layer of noodles in greased baking dish. Sprinkle with ham and cheese, then cover with a layer of white sauce. Repeat until all of the ingredients are used. Sprinkle top with cheese. Bake in hot oven 400 degrees for 20 or 25 minutes.

Mrs. Herbert W. Wagner

BOSTON BEAN CASSEROLE

Cut into squares:

3 strips bacon

Fry until crisp with:

1 Tbsp. finely chopped onion

2 Tbsp. chopped green pepper

Pour off excess fat, then add:

1/2 c. chopped celery

2 medium (18 oz.) cans oven
baked beans, Boston style

Mix well, then pour into casserole.

Cut into small pieces an additional strip of bacon. Sprinkle bacon over top of casserole. Bake in a moderate oven (375 degrees) 40 minutes or until brown. Serves 6.

Miss Mary H. Kennedy

CHEESE SAUSAGE LOAF

1 c. diced processed American
cheese

3/4 c. fine cracker crumbs
1/3 c. milk

1 1/2 lb. bulk pork sausage

1/4 c. diced onion

2 slightly beaten eggs

Mix all ingredients thoroughly. Shape in loaf and place on shallow pan. Bake in moderate oven 350 degrees one hour and 15 minutes. Place on platter, garnish with jelly-filled peach quarters.

Mrs. Thelma Lapin

CHICKEN-NOODLE

1 stewing chicken
1 pkg. noodles, 1 lb.
1 lb. mushrooms

1 lb. cheese, mild
1 qt. milk, made into heavy
white sauce.

Cook chicken, cut into good-sized pieces.

Cook noodles in the gravy.

Saute mushrooms, put with the chicken.

Add white sauce to noodles and chicken. Season a good
bit.

Put into casserole with cheese cut up on top.

Bake about 1 hour at 400 degrees.

Mrs. Ridgely Mering

CORN PUDDING

2 c. fresh corn cut from cob
1 full tsp. salt
1 c. milk
pepper to taste

2 eggs
1 full tsp. flour
1 Tbsp. butter

Melt butter in double boiler; blend in flour, add milk gradually. Heat to boiling point, add well-beaten yolks, add corn, salt and pepper. Then stiffly beaten egg whites. Pour into buttered baking dish. Cook in moderate oven 15 to 20 minutes.

Mrs. Herbert W. Wagner

CRAB IMPERIAL

1 lb. crab meat (back fin)
1 small green pepper - cooked
in 1 tsp. butter (cut in small
pieces)
3 tsp. mayonnaise

1 tsp. salt
1 small can pimentos - cut up
small
1/4 tsp. dry mustard

Mix the above thoroughly. Put in shells and cover with buttered crumbs or 1 tsp. mayonnaise. Brown in oven 20 minutes at 350 degrees.

Mrs. Milton E. Whelpley

CRAB CASSEROLE

Mix in saucepan:

4 Tbsp. mayonnaise
1 Tbsp. prepared mustard
2 Tbsp. flour

1/4 tsp. salt
1/2 tsp. paprika

CRAB CASSEROLE (Continued)

Add 1 1/2 c. milk. Mix well and cook over slow fire, stirring constantly until sauce thickens. Stir in 1 lb. of white crab meat flakes and pour in casserole, top with bread crumbs, dot with butter and bake in moderate oven until brown.

Mrs. John J. Burns

DON FON TONG

(Egg Broth)

(Chinese)

4 c. chicken stock	a pinch of salt
4 Tbsp. chopped peeled water chestnuts	a pinch of gourmet powder
	a dash of pepper
6 Tbsp. beaten egg	1 tsp. cornstarch

Heat chicken stock and add water chestnuts, salt, gourmet powder and pepper. Bring to boil and stir egg in soup. Then add cornstarch, which has been made into a smooth paste. Stir well and cook another two minutes.

Miss Helen Yep

HARVARD BEETS

6 medium size beets, or	1/2 tsp. salt
1 No. 2 can whole beets	1/2 c. vinegar
1 c. sugar	2 Tbsp. butter
1 Tbsp. cornstarch	

Mix the sugar, cornstarch and salt, add vinegar. Let boil for 5 minutes, stirring constantly. Add butter, pour over cut-up beets and let stand for a few minutes to absorb flavor.

Mrs. H. K. Jones

HUNTINGTON CHICKEN

2 c. chicken (cooked)	1 c. cooked potatoes (diced)
1 c. peas	1 c. macaroni (cooked)
1 c. diced cheese	1 c. mushrooms
1/2 tsp. salt	

Put alternate layers of chicken, peas, cheese, potatoes, macaroni in baking dish. Pour 2 cups thickened gravy (or mushroom soup) over all. Bake 1 hour in 350 degree oven.

Mrs. Clark Gormley

OYSTER POT PIE

1 qt. oysters and liquor	1 c. hot milk
2 hard boiled eggs, chopped	1 Tbsp. chopped parsley
salt and pepper	generous lump butter

Line baking dish, sides and top with rich crust. Pour in oysters and liquor, seasoned. Cover with crust and bake. Dot top with butter before baking. After removing from oven, cut hole in top crust, pour in hot milk, chopped eggs and parsley and little butter.

Mrs. John J. Burns

POTATO CHEESE PUFFS

Beat 2 1/2 c. mashed potatoes with a little cream. Heat mixture over hot water. Fill custard cups half full. Make nest in each. Drop in egg. Fill cups with potatoes. Sprinkle tops with one cup grated cheese. Bake in moderate oven, 350 degrees.

Mrs. Thelma Lapin

QUICK HOLLANDAISE SAUCE

2 Tbsp. butter	1 Tbsp. lemon juice
1 egg yolk	dash cayenne pepper

Combine ingredients and cook over very low flame (or hot water) stirring constantly until of consistency desired (2 or 3 minutes).

Recipe can be doubled or tripled. If too thick, can be thinned with a little cream.

Mrs. Robert E. Packham

SPANISH DELIGHT

1 1-lb. pkg. spaghetti	2 small onions (cut fine)
1 lb. round steak ground	1 c. diced cheese
1 can mushrooms	2 cans tomato soup
1 can corn	
1 green pepper (cut fine)	

Fry steak, add other ingredients. Bake 1 hour.

Mrs. Clark Gormley

SWEET POTATOES WITH CRANBERRIES

3 or 4 sweet potatoes	1 c. whole cranberry sauce
2 Tbsp. brown sugar	1 tsp. grated orange or lemon
1 tsp. melted butter	rind

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SWEET POTATOES WITH CRANBERRIES (Continued)

Cook sweet potatoes and mash, place in casserole.

Combine cranberry sauce, brown sugar, rind, melted butter, spread over top of potatoes. Bake 350 degrees for 30 minutes.

Miss Anne W. Tennant

Write Extra Recipes Here:

Write Extra Recipes Here:

MEAT
FISH
POULTRY



WEDDING ANNIVERSARIES

First Year	Paper
Second Year	Cotton
Third Year	Linen
Fourth Year	Silk
Fifth Year	Wood
Sixth Year	Iron
Seventh Year	Copper
Eighth Year	Bronze
Ninth Year	Pottery
Tenth Year	Tin
Fifteenth Year	Crystal
Twentieth Year	China
Twenty-Fifth Year	Silver
Thirtieth Year	Pearl
Thirty-Fifth Year	Coral
Fortieth Year	Ruby
Forty-Fifth Year	Sapphire
Fiftieth Year	Gold
Fifty-Fifth Year	Emerald
Seventy-Fifth Year	Diamond

MEAT, FISH, POULTRY

BEEF CREOLE

- | | |
|----------------------|------------------------------------|
| 1 lb. ground beef | 1 large lump butter |
| 2 large onions | pepper and salt to taste |
| 3 carrots | a dash each of celery salt, garlic |
| 1 small green pepper | salt and onion salt |
| 4 stalks celery | |
| 1 No. 2 can tomatoes | |

Cut up onions, saute in butter. Add beef and seasonings. Brown meat slightly. Add balance of ingredients. Turn fire low, cover pan and let simmer for at least an hour. Add a small amount of thickening (flour and water) and serve with rice or in patty-shells. May also be made into a pie with crust on top.

Mrs. M. L. Brown

BROWN STEW

- | | |
|---|---------------------|
| 2 lb. beef chuck, cut in 1 1/2 inch cubes | 2 Tbsp. fat |
| 4 c. boiling water | 1 tsp. lemon juice |
| 1 tsp. Worcestershire sauce | 1 clove garlic |
| 1 medium onion | 2 bay leaves |
| 1 tsp. salt | 1/2 tsp. pepper |
| 1/2 tsp. paprika | dash allspice |
| 1 tsp. sugar | 6 carrots quartered |
| small onions | potatoes |

Thoroughly brown meat. Add water and seasonings. Simmer 2 hours. Add vegetables and continue cooking. Remove meat and vegetables and thicken liquid for gravy.

Mrs. Wm. L. Boblitz

GRANDMA'S CHICKEN AND CORN PIE

- | | |
|------------------------|---------------------------|
| 2 young chickens | 1 pt. hot water |
| 1 doz. large ears corn | pepper and salt to season |

Cut chicken, as to fry and cut corn from cob. Place layers of corn and chicken in pan, with seasoning. Add water and cover with crust as for pot-pie. Bake one hour in moderate oven. When done, remove crust and turn over on a large platter. Serve with a sauce made of a pint of thickened milk, butter and parsley. Garnish with parsley.

Mrs. Vernon H. Almy

MEAT LOAF

2 lb. ground meat (chuck roast or round steak)	2 eggs
1/2 c. bread crumbs	1 tsp. salt
1 c. corn flakes	1 c. milk
	1 small onion, diced

Combine all, mix well. Form into loaf (it will be rather juicy). Cover with tomato paste or catsup. Top with 1/4 c. brown sugar. Bake for one hour at 350 degrees.

Mrs. Bernard Barnes

PINEAPPLE HAM LOAF

Cover bottom of loaf bread pan with 2 Tbsp. each brown sugar and butter. On this place 2 or 3 slices of canned pineapple, a maraschino cherry in center of each. Pack into pan, mixture of:

1 1/2 lb. ground raw or baked ham	1 well-beaten egg
1/2 lb. ground raw veal	1 tsp. prepared mustard
1 1/2 c. soft bread crumbs	1 tsp. minced onion
	1/2 c. finely cut sliced pineapple

Bake at 375 degrees about 45 minutes. Turn out on chop plate, garnish with alternate slices of pineapple and red apples, both of which have been sprinkled with brown sugar basted with pineapple syrup, then baked in a shallow pan at 375 degrees for 1/2 hour. Serves 6.

Mrs. Norman E. Waesche

POT ROAST OF BEEF

4 lb. piece lean rump or 3- cornered roast beef	10 small onions
1 can tomatoes	6 - 8 small white potatoes

Brown a piece of beef suet in a covered pan. Sear roast on both sides. Rub well on each side with celery salt, garlic salt, onion salt, pepper and table salt and flour. Add tomatoes and cook for about 2 hours, turning meat from one side to other several times. Then add onions and white potatoes. Cook until completely done. Add thickening to gravy (onions will be cooked up and served in the gravy).

Mrs. M. L. Brown

TUESDAY MEAT LOAF

Take the entire inside from a loaf of bread after cutting
- 14 - Baltimore, Md. #2

TUESDAY MEAT LOAF (Continued)

off each end. Dry this crust in oven.

Grind cold meat left-overs and all cold vegetables available. Season with onion, pepper, salt and other prepared seasoning. Moisten with gravy, if any, or half cup of sweet milk. Stuff the bread shell with it. Coat lightly with dripping or fat. Bake 45 minutes at 350 degrees.

Pour over the meat loaf a sauce made from:

1/4 c. butter
1/2 c. flour
1/2 tsp. salt

1/4 tsp. pepper
1 pt. water
milk or meat gravy

Add any flavoring to taste. Cook sauce to thicken and pour over while hot.

Cut in slices with sharp knife and serve with fried tomatoes. Use inside of loaf - toast and roll for bread crumbs. Store in jar.

Mrs. Henry B. Graham

UPSIDE DOWN HAM LOAF

2 Tbsp. vegetable shortening
4 Tbsp. brown sugar
4 sliced canned pineapple
2 c. ground ham
2 eggs, beaten

1/2 c. dry bread crumbs
1 tsp. dry mustard
1/2 tsp. salt
1/4 tsp. pepper
2 tsp. minced onion

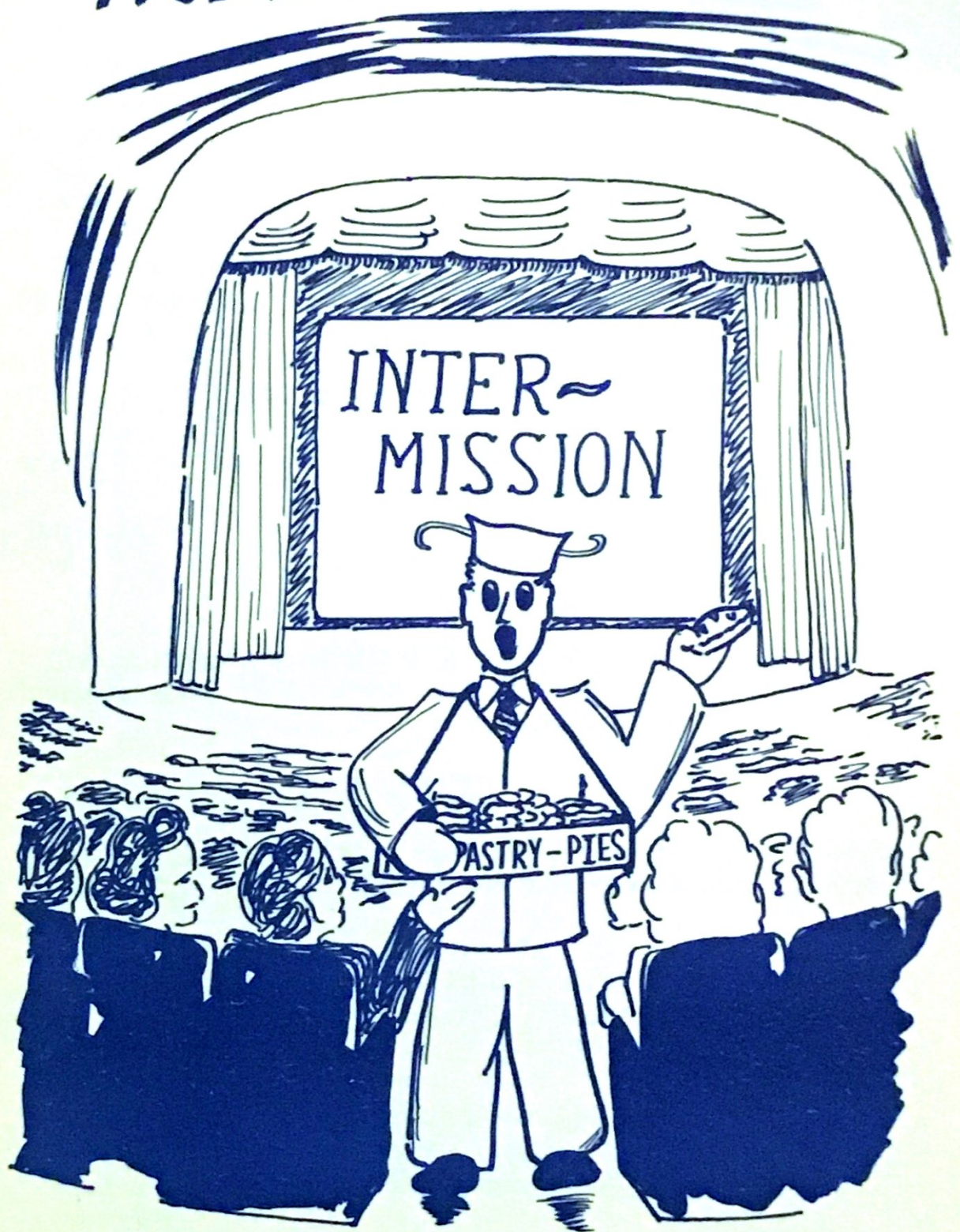
Spread bottom of 8 inch skillet with sugar and vegetable shortening blended together. Arrange pineapple on sugar using whole or half slices. Combine ham, eggs, crumbs and seasonings. Place in skillet on top of pineapple and sugar mixture. Cover tightly and cook over low heat about 30 minutes. Turn upside down on platter.

Mrs. Herbert W. Wagner

Write Extra Recipes Here:

Write Extra Recipes Here:

ROLLS - PIES



PASTRIES



RESERVED

FOR EXTRA RECIPES

ROLLS, PIES, PASTRIES

APRICOT BREAD

2 c. flour	2 eggs
1 c. whole bran cereal	1 c. sugar
4 tsp. baking powder	1 Tbsp. melted shortening
1/2 tsp. soda	1 1/2 c. milk
1 tsp. salt	1 1/2 c. chopped dried apricots
1 tsp. orange juice	1 c. chopped nuts

Combine and bake in two greased bread pans in moderate oven 50 - 60 minutes. Cut with sharp knife - after 24 hours.

Mrs. Amelia W. Sutton

BANANA NUT BREAD

1 c. sugar	1 tsp. baking soda in 2 Tbsp.
2 eggs	warm water
3 ripe bananas	1/2 c. shortening
2 c. flour	1/2 c. nuts
	1/2 tsp. salt

Cream sugar and shortening, add eggs, mashed bananas then flour and soda, salt. (Mix nuts in with flour).

Mrs. Louis Volland

BISCUITS

Crumble 1 cake yeast in cup. Pour over 1/2 c. lukewarm milk. Add 1 Tbsp. sugar. Let above stand while getting this ready:

1 c. warm milk with 1/4 lb.	1/2 tsp. salt
butter melted in it	1 1/2 c. flour (sifted)

Beat all real hard.

Now add three (3) egg yolks (beaten). Beat all again and add yeast mixture. Add about two (2) more cups of flour (it may need a little more but dough should be soft). Beat well. Cover with cloth.

Light oven for a few minutes and turn off. Put dough in to rise (it will be away from drafts this way).

Cut with cookie cutter. Makes about 30 biscuits.

Ice while warm with light icing of confectioners sugar and cream.

Mrs. Leslie V. Mosher

BLUEBERRY MUFFINS

1 egg	1/3 c. sugar
4 Tbsp. shortening	4 tsp. baking powder
1 c. milk	1/2 tsp. salt
2 c. sifted flour	1 c. blueberries

Grease muffin tins and set oven at 425 degrees. Beat egg until foamy with an egg beater. Melt shortening. Add to milk, then combine with beaten egg. Sift dry ingredients together, saving 1 Tbsp. flour to put over berries to keep them from sinking to the bottom of your muffins. Add liquid and mix using 15 strokes.

Mrs. C. Philip Pitt
Mrs. Luella Hinkle

BOSTON BROWN BREAD

3 c. (heaping) corn meal	1 tsp. baking soda, dissolved in a little warm water
2 c. (scant) flour	1/2 tsp. salt
1 c. Brer Rabbit molasses (dark)	1 Tbsp. melted lard
1 pt. sour milk	

Pour in 2 metal containers 4" in diameter and steam 3 hours.

Mrs. Raymond Almy

BREAD GRIDDLE CAKES

1 1/2 c. stale bread crumbs	1 1/2 c. scalded milk
2 Tbsp. melted butter	2 beaten eggs
1/2 c. flour	1/2 tsp. salt
3 tsp. baking powder	1 Tbsp. sugar

Pour milk on crumbs, add butter, soak 15 minutes. Add eggs and sifted dry ingredients. Mix and cook as griddle cakes.
Mrs. Oscar Bethke

CHEESE BISCUITS

1/2 c. butter	1 c. flour, sifted
1/2 lb. yellow cheese, grated	speck cayenne pepper

Mix together and chill. Roll in balls, size of marbles. Bake at 375 degrees 15 - 20 minutes.

Mrs. Charles Leach

CHEESE BREAD

1/4 c. vegetable shortening	1/4 c. sugar
2 tsp. salt	1 c. milk (lukewarm)
1 envelope active dry yeast, or 1 cake compressed yeast	1/2 c. Kraft's grated American cheddar cheese (blue box)
1 c. water (lukewarm)	
5 1/4 c. general purpose flour	

Melt shortening, add sugar, salt, and milk, and heat until just lukewarm. Dissolve yeast in 1/4 c. water. Add to first mixture with remaining three-fourths c. of water. Add 2 1/4 c. of flour plus the cheese and beat with electric mixer (or by hand) until a smooth batter is formed.

Add remaining flour, and knead for 10 minutes, or until dough is smooth and satiny. It may be necessary to add a few more tablespoons of flour if dough is sticky, but keep dough as soft as possible, yet stiff enough to handle.

Grease top with vegetable shortening, cover, put in a warm place free from draft, and allow to rise until double in bulk (about 2 hours). Shape into loaves or rolls, place in greased pans, and let rise until double in bulk. Bake bread at 350 degrees for 45 - 50 minutes. Rolls at 425 degrees for 12 - 15 minutes. This amount makes 2 loaves or three dozen rolls.

Mrs. S. Paul Schilling

CORN MUFFINS (SOUTHERN)

1/2 c. corn meal	1 1/2 tsp. baking powder
1/4 tsp. salt	1 Tbsp. sugar
1 1/2 c. milk	1 egg
4 Tbsp. shortening	

Mix corn meal and dry ingredients in bowl. Add milk and beat in egg. Pour batter into 12 well-greased medium-sized muffin rings to half-fill. Bake in preheated 425 degree oven 25 to 30 minutes.

Mrs. Charles W. Wells

DATE AND NUT BREAD

3 c. white flour	1/2 tsp. soda
2 tsp. baking powder	1 tsp. salt
6 Tbsp. brown sugar	1/2 c. molasses
1/2 c. milk	1/2 c. water
1 c. walnuts, cut in small pieces	1 c. dates, cut in small pieces
2 Tbsp. melted Crisco or other shortening	

DATE AND NUT BREAD (Continued)

Mix flour, soda, baking powder, salt and sugar together. Add molasses, milk and water and mix well. Add nuts, dates and Crisco and beat thoroughly.

Pour into greased loaf pan and let stand 20 minutes.

Bake in a slow oven about 1 hour. Test with cake tester.

Mrs. G. Porter Houston

GRAPENUT BREAD

1 c. grapenuts

2 c. buttermilk

Soak one hour.

Beat and combine with grapenuts.

2 eggs

1 1/2 c. sugar

Add:

4 c. bread flour

1 tsp. salt

1 tsp. soda

2 tsp. baking powder

Bake at 325 to 350 degrees for one hour.

Mrs. Leslie V. Mosher

HOLIDAY CRANBERRY BREAD

2 c. flour

1/2 tsp. soda

1 c. sugar

1 tsp. salt

1 1/2 tsp. double acting baking powder

Combine juice and grated rind of 1 orange. Two tablespoons shortening and enough boiling water to make 3/4 cup. Add 1 egg well-beaten. Blend liquid into dry ingredients. Stir only until flour mixture is dampened. Add one cup chopped nuts. One cup of raw cranberries halved. Pour into greased pan 8 1/2 x 4 1/2 x 3 inches. Hollow out center slightly. Let stand twenty minutes and bake at 350 degrees for 60 or 70 minutes.

Mrs. Floyd L. Morrison

PINEAPPLE MUFFINS

2 c. flour

1 egg

4 tsp. baking powder

1 c. crushed pineapple, undrained

1/2 tsp. salt

4 Tbsp. melted shortening

1/2 c. sugar

Mix and sift dry ingredients. Add slightly beaten egg and

PINEAPPLE MUFFINS (Continued)

pineapple. Blend in shortening. Fill greased muffin tins $\frac{2}{3}$ full and bake in moderate oven, 375 degrees, 20 minutes. Makes 12 muffins.

Mrs. Carl N. Everstine

PRUNE BREAD

1 c. brown sugar
1 beaten egg
2 Tbsp. melted butter
1 c. sour milk
 $\frac{1}{2}$ c. prune juice
1 c. nuts, cut fine

1 c. stewed prunes, cut fine
1 tsp. soda
 $\frac{1}{4}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $2\frac{1}{2}$ c. flour
1 c. graham flour

Mix sugar, melted butter and beaten egg together. Add sour milk, prune juice, and cut prunes. Add dry ingredients, then nutmeats. Makes one loaf. Bake in a slow oven (250 degrees) for 1 $\frac{1}{2}$ hours.

Mrs. Clark Gormley

QUICK COFFEE CAKE

$\frac{3}{4}$ c. sugar
4 Tbsp. butter
1 egg
1 c. milk

2 c. flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. mace

Cream butter and sugar. Add egg and milk, finally the flour and baking powder with the mace sifted together. Pour the batter into a square cake tin and sprinkle thickly over the top with mixture composed of:

$\frac{1}{2}$ nuts
 $\frac{1}{2}$ granulated sugar

1 tsp. cinnamon
1 Tbsp. butter

Bake in preheated oven 400 degrees about 25 minutes. If you beat an egg and dot some over the top of cake (before) sprinkling on the cinnamon mixture it will stay on better.

Mrs. Henry B. Graham

ROLLS

3 c. water (room temperature)
2 pkg. Fleischmann's active
dry yeast
2 eggs
 $\frac{2}{3}$ c. sugar

1 tsp. salt
 $\frac{1}{3}$ c. Crisco (not melted)
6 c. flour (Pillsbury all purpose)

ROLLS (Continued)

Combine water, yeast, sugar, eggs, and 2 cups flour. Beat well with dover or electric beater (two minutes). Add one more cup of flour, knead well. Put one cup flour on mixing board, pour mixture on it, sprinkle salt evenly over it. Add 1 1/2 cups flour, knead well. Add shortening by dotting it on mixture and kneading it quickly into the roll (do not let shortening melt.) Place in greased container, cover, keep in warm place. When doubled in bulk divide it into three parts. Use the remaining 1/2 cup flour to sprinkle mixing board for rolling each batch of dough.

Roll as for thick pie dough, spread lightly with melted butter. Cut into sixteen wedges, roll to center. Place on lightly greased cookie sheet 1 1/2 inches apart. When doubled in size, bake to light brown in hot oven, 400 degrees, 10 to 12 minutes.

Mrs. Bernard Barnes

SALLY LUNN

1 pt. milk	1 tsp. salt
3 pt. flour	1/2 yeast cake
3 eggs (well-beaten)	piece of butter, size of an egg
1 Tbsp. sugar	

Warm butter in milk, add other ingredients. When light stir down gently, and pour into buttered tins. Bake 45 minutes in moderate oven. Makes two loaves.

Mrs. Grace Carson Stathem

SOUTHERN SPOON BREAD

1 c. corn meal	2 tsp. shortening (melted) or
2 c. milk	salad oil
1 tsp. salt	1 c. milk
1 tsp. baking powder	3 beaten egg yolks
	3 stiffly beaten egg whites

Cook corn meal and 2 cups milk until consistency of mush. Remove from heat, add salt, baking powder, shortening, and remaining 1 c. milk. Add egg yolks and fold in egg whites. Bake in greased 2 quart baking dish in moderate oven (325 degrees) 1 hour. Spoon into warm dishes. Top with butter. Serves 6.

Mrs. Milton E. Whelpley

YEAST ROLLS

1 cake yeast	2 tsp. salt
1/2 c. lukewarm water	1/2 c. milk, scalded

YEAST ROLLS (Continued)

2 Tbsp. shortening
2 Tbsp. sugar

1 egg or 2 egg yolks
3 1/2 to 4 c. sifted flour

Soften yeast in lukewarm water. Add shortening, sugar, and salt to milk. Cool to lukewarm and add yeast and beat in egg. Stir in flour to make a soft dough. Turn out on floured board and knead until satiny and smooth (8 to 10 minutes). Place in greased bowl, cover and let rise until doubled in bulk. Punch down. Let rise again until doubled in bulk. Punch down and let stand 10 minutes. Shape into rolls. Let rise until doubled in bulk. Bake in hot oven (425 degrees F.) 12 to 15 minutes. Makes 24 - 36 rolls.

Mrs. Joseph Ritz

FAMOUS LEMON PIE

3 Tbsp. cream cornstarch
1 1/2 c. sugar
1/4 c. lemon juice
1 Tbsp. grated lemon rind

3 eggs, separated
1 1/2 c. boiling water
1 9" baked pie shell
6 Tbsp. sugar

Combine cream cornstarch, 1 1/2 cups sugar, lemon juice and lemon rind. Beat egg yolks, add to cream cornstarch mixture. Gradually add boiling water. Heat to boiling over direct heat, and then boil gently 4 minutes, stirring constantly. Pour into pie shell. Beat egg whites until stiff but not dry. Gradually beat in the 6 tablespoons sugar. Spread meringue over top of pie, carefully sealing in all the filling by spreading meringue to touch all edges of crust. Bake in hot oven (425 degrees F.) 4 to 5 minutes or until browned. Cool on a cake rack away from drafts. Serve cold. Makes one (9 inch) pie.

Mrs. Robert E. Packham

LEMON CAKE PIE

1 c. sugar
3 tsp. flour
1/4 c. butter

3 eggs
juice and rind of 1 lemon
1 3/4 c. milk

Mix sugar, flour and butter thoroughly. Add egg yolks, then lemon juice and rind. When well mixed, add milk. Fold in stiffly beaten egg whites. Bake in unbaked crust at 325 degrees for 40 minutes. (Use favorite pie crust recipe).

Mrs. Milton E. Whelpley

LEMON SILVER

Butter Crust:

1/2 c. butter
1 c. flour

3 Tbsp. sugar
1/2 tsp. salt

Mix in 9" pan and spread evenly, covering bottom and sides. Pat mixture down firmly. Bake 10 minutes at 350 degrees. Cool before adding filling.

Filling:

2 tsp. gelatin
1/3 c. cold water
1/2 c. sugar
1/4 tsp. salt

1/2 c. lemon juice
4 egg yolks
4 egg whites
grated rind 1 large lemon
1/2 c. sugar

Soften gelatin in cold water. Beat egg yolks until light, add 1/2 cup sugar, salt, lemon juice. Cook in double boiler over hot water until thick, stirring constantly. Add softened gelatin to hot mixture, and stir until dissolved. Chill until mixture begins to thicken. Beat egg whites until stiff, beat in 1/2 cup sugar and lemon rind. Fold into gelatin mixture. Put into shell and chill until firm. Top with whipped cream if desired. This can be made the day before it is to be served.

Mrs. A. C. MacDonald

LIME PIE

First provide a fine, deep baked pie shell.

For the filling, mix together:

1 1/4 c. sugar
1/8 tsp. salt

6 Tbsp. cornstarch

Add 2 cups of boiling water and the grated rind of 1 lime. Cook over direct heat, stirring constantly until thickened. Lower heat and keep stirring while it bubbles and plops. Don't let it burn and don't let it splatter. It must be well cooked. It will look too thick, but there's more liquid to go in. Takes about 20 minutes. Be sure no taste of starch remains. Stir in 1/4 cup of butter or margarine. Beat 3 egg yolks a little and mix with 1/2 cup fresh lime juice. Pour the hot sugar and cornstarch mixture into it. Stir until blended. Cool a little. Pour into shell. Top with meringue and bake.

Mrs. Louis Volland

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PUMPKIN PIE

1 can Libby's pumpkin
6 eggs, well beaten
1 pt. milk
1/4 lb. butter
1 1/2 c. sugar

1 Tbsp. cinnamon
1 tsp. nutmeg
dash of salt

Heat pumpkin and butter over low heat until butter is melted. Remove from fire and add other ingredients. Place in two average size pie shells and bake in a slow oven for one hour.

Mrs. M. L. Brown

TOFFEE PIE

1 c. sugar
3 egg yolks
1 pt. milk
2 Tbsp. cornstarch

23 graham crackers
1/2 c. sugar
1/2 c. butter, melted
3 egg whites
3 Tbsp. sugar
vanilla

Roll graham crackers, mix crumbs with 1/2 c. sugar and melted butter. Pat crumb mixture into 9" square baking pan. Save 3/4 c. mixture for top. Make custard of 1 c. sugar, 3 egg yolks, 1 pt. milk and 2 Tbsp. cornstarch. Cook over boiling water, stirring constantly. Put custard in pan on top of crumb mixture. Make a meringue of 3 egg whites, 3 Tbsp. sugar, dash of vanilla. Spread over custard and sprinkle remaining crumbs on top. Bake 30 minutes in a 350 degree oven. Cool, cut in squares and decorate top with a spoon of whipped cream and a cherry and serve. Will serve 8 or 9 people.

Mrs. E. C. Schlueter

Write Extra Recipes Here:

Write Extra Recipes Here:

CAKES



COOKIES



RESERVED

FOR EXTRA RECIPES



CAKES, COOKIES

APPLESAUCE CAKE

Sift together:

2 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves

1 1/2 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg

Blend:

1/2 c. nuts

1 c. raisins with 1 Tbsp. of the dry ingredients.

Cream 1/2 c. shortening and add:

1/2 c. granulated sugar

1/2 c. brown sugar

Cream well. Blend in 1 egg.

Add alternately sifted dry ingredients and 1 1/2 cups sieved applesauce. Blend in floured nuts and raisins. Mix well.

Bake in lightly greased 9x9x2 pans in 350 degree oven for 45 to 50 minutes.

Mrs. Wm. L. Boblitz

CINNAMON CAKE

2 c. flour
1/2 c. Crisco
1/2 c. sugar
1 Tbsp. baking powder

1/2 tsp. salt
2 eggs, beaten in cup then filled with milk

Cover top with the following ingredients, creamed together.

1 c. brown sugar
1 Tbsp. cinnamon (or more)

2 Tbsp. melted butter

(If sugar is mixed with little flour, makes it mix better).

Mrs. John W. Steffe

CINNAMON FLOP

1 c. sugar
1 egg
2 Tbsp. butter (cream with sugar)

1 c. milk
2 c. flour
2 tsp. baking powder
shake of salt

CINNAMON FLOP (Continued)

Crumb:

1 c. sugar (brown if preferred)	1 tsp. cinnamon
1 Tbsp. flour	1 Tbsp. butter

Rub together, put on cake and bake. Makes 2 cakes.
Use pans about 8 inches in diameter.

Mrs. Raymond Almy

CINNAMON FLUFF CAKE

2 c. flour	1 tsp. cinnamon
2 tsp. baking powder	2 Tbsp. shortening
1/2 tsp. salt	1 egg
1 c. brown sugar or (granulated)	3/4 c. milk
1 tsp. nutmeg	1 tsp. vanilla

Mix flour, baking powder, salt, sugar, cinnamon and nutmeg thoroughly. Blend in shortening. Beat egg slightly and add milk and vanilla. Pour into dry ingredients and mix well. Put into 8 x 10" greased cake pan and melt 1/3 cup butter and pour over mixture, then cover with one cup brown sugar and sprinkle lightly with cinnamon. Bake in moderate oven for 20 minutes.

Mrs. Norman E. Waesche

COCONUT CAKE

2 1/2 c. cake flour	3 eggs, whole
1 2/3 c. granulated sugar	1 1/4 c. milk
1/2 tsp. salt	1 tsp. vanilla
3 full Tbsp. baking powder	1 can Bakers coconut or 1 1/4
2/3 c. shortening	cups grated fresh coconut

Sift flour, sugar, baking powder and salt together. Add shortening and mix well. Add 3/4 cup of the milk and mix thoroughly. Add 3 whole eggs, all at once, beating thoroughly after they are added. Add 1/2 cup more milk and beat thoroughly. Add vanilla and beat vigorously. Pour into greased pans and bake in moderate oven (350 degrees F.) about 35 minutes. Makes 2 (9") layers. Frost with powdered sugar frosting or 7 minute and sprinkle coconut between layers and generously on top and sides.

Mrs. George C. Brooks

DELICIOUS CHOCOLATE CAKE

Beat 1 egg and add 1 c. granulated sugar. Mix well. Add 2 sq. baking chocolate which has been melted with butter the size of a walnut. Blend well. Add 1 tsp. vanilla. Sift together several times 1 c. cake flour, 1 tsp. baking soda, and a pinch of salt. Add this alternately with 1 c. sour cream to the first mixture. Beat well. Bake in 8x8 pan for about 35 minutes at 300 degrees.

Add a little maple flavor to your favorite white butter icing.

Mrs. Harry E. Schwalm

HOT MILK CAKE

4 eggs
2 c. sugar
2 c. flour

2 tsp. baking powder
1 c. milk
1/4 lb. butter
vanilla

Beat eggs together very thoroughly. Add sugar gradually, then flour. Dissolve butter in hot milk and add to first ingredients. Add baking powder and vanilla.

Mrs. John W. Steffe

JACK ROBINSON CAKE

2 c. cake flour
3 tsp. baking powder
1/2 tsp. salt
1 1/4 c. sugar

1/2 c. shortening
3/4 c. milk
1 tsp. vanilla
2 eggs

All ingredients - room temperature. Sift flour, measure, add baking powder, salt, sugar, and sift again. Add shortening, milk and vanilla. Beat 2 minutes with electric mixer at low speed. Add unbeaten eggs, beat 1 more minute. Pour in pan 8 1/2 x 13 1/2 x 2, greased.

Baked on Topping:

2 egg whites
1 c. brown sugar

1/2 c. nuts

Beat egg whites stiff, not dry. Add sugar slowly and beat until well mixed. Spread on top of cake. Sprinkle with nuts and bake. Moderate oven 350 degrees about 35 minutes. Cool.

Mrs. Charles A. Lapointe

LIGHT FRUIT CAKE

1/2 c. butter

1 lb. white raisins
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LIGHT FRUIT CAKE (Continued)

1/2 c. orange peel	1 1/2 Tbsp. lemon juice
1 1/2 c. sugar	1 tsp. soda
1 c. walnut meats	1 c. sour cream
1/4 lb. candied green cherries	1/4 tsp. mace
1/4 lb. candied red cherries	1/2 tsp. nutmeg
1 slice candied pineapple	3 eggs
	3 1/2 c. flour

Cream butter with 1 c. sugar. Add egg yolks and beat well. Combine all dry ingredients and sift 3 times. Add cream and flour alternately to the egg yolk mixture. Beat the 3 egg whites stiff, then add the other 1/2 c. sugar and add to batter. Stir in all fruit. Bake 1 1/2 hours in moderate oven.

Mrs. Sylvester Schilling

MOLASSES CUP CAKES

1/2 c. sugar	1/2 tsp. cinnamon
1/2 c. shortening (margarine or Crisco)	1 egg
1 c. molasses	3 c. flour
1 tsp. ginger	1 c. hot water
	1/2 tsp. salt

Sift together the salt, sugar, flour, soda and spices. Melt the shortening in hot water. Add the molasses, the egg, well-beaten, and the dry ingredients. Mix well. Bake in small cup cake tins in a moderate oven for about 25 minutes.

Mrs. Raymond Almy

MY ANGEL FOOD CAKE

1 1/2 c. egg whites	2 1/4 c. sugar
3/8 tsp. salt	1 1/2 c. pastry flour
1 1/2 tsp. cream of tartar	3/4 tsp. vanilla

Sift sugar before measuring, then sift three times. Sift flour before measuring, then sift again four or five times. (I use a triple sifter or double sifter sifting twice, then place flour in sifter and sift into batter when mixing cake.) Beat egg whites and salt until frothy, add cream of tartar and beat until stiff but not dry. Gradually, fold in sugar and flavoring. Last fold in pastry flour, dividing into three or four parts. Fold carefully and lightly and do not fold through top of batter. (This leaves air out). Be sure flour is well mixed but do it as quickly and lightly as possible. Bake in (ungreased) tube pan in a slow oven of 320 degrees for 1 hour. Invert pan and cool for an hour or more. Be sure it is well cooled before removing from pan.

MY ANGEL FOOD CAKE (Continued)

Especially good if aged 3 or 4 days in a covered tin box.

Mrs. J. H. Stotler

PEACH CAKE

2 c. flour	1/4 c. Spry
2 tsp. baking powder	1 egg
1 tsp. salt	2/3 c. milk
2 heaping Tbsp. sugar	

Mix together the flour, baking powder, salt and sugar. Add the egg and milk. Put in 2 layer pans or 1 sheet pan. Slice peaches on top and dot with butter. Sprinkle with cinnamon and sugar.

Mrs. Carroll Jones

PING PONG SPICE CAKE

1 scant c. sugar	1 tsp. allspice
1/2 c. butter	1 tsp. cloves
3 egg yolks	1 tsp. soda in a bit of hot water, dissolved in 1 c. sour milk or buttermilk
2 Tbsp. syrup	Enough flour to make soft batter (about 1 and 1/2 c.)

Bake in two layers and put together with combination of 7 minute frosting and seeded raisins. Plain frosting on top.

Mrs. Edwin A. Ross

PLUM CAKE

1 c. sifted flour	1/2 c. butter or margarine
pinch salt	1 Tbsp. milk
3/4 c. sugar	2 lb. plums, halved and pitted
1 egg yolk	2 eggs, slightly beaten
1 Tbsp. sugar	

Combine flour, sugar, and salt. Work in butter, egg yolk, and milk. Cover bottom and halfway up sides of 9 x 9 x 2 inch pan. Press firmly. Arrange plum halves in parallel rows on top. Mix eggs and 3/4 c. sugar, pour over plums. Bake in hot oven 400 degrees for 20 - 30 minutes or until crust is baked and plums are soft.

Mrs. Thelma Lapin

SANDWICH CAKES

1/2 c. shortening
1 c. sugar
2 eggs
1/2 tsp. salt
1 tsp. baking powder

1 1/2 c. sifted flour
1 tsp. vanilla
1 c. dates, chopped
1 c. walnuts, chopped
2 egg whites
1 c. brown sugar

Cream shortening and sugar, add well-beaten eggs, sifted dry ingredients and vanilla. Turn into oblong pan, cover with mixed dates and nuts. Beat egg whites, mix in brown sugar and spread over the top. Bake in a slow oven about 40 to 50 minutes. I use either dates or nuts if I don't have both. Cut into squares when hot.

Mrs. Wiley P. Clark

SPANISH BUN CAKE

2 c. brown sugar
3 egg yolks and 1 white
1 tsp. baking soda
1 tsp. baking powder

3/4 c. shortening
1 c. sour milk
2 1/2 c. flour
1 tsp. vanilla

Icing:

2 egg whites (beaten light)

Add 1 c. brown sugar

Cream shortening and sugar, add eggs. Add soda to milk and mix baking powder with flour and add alternately to first mixture. Add vanilla.

Icing:

2 egg whites (beaten light). Add 1 cup brown sugar. Spread over top of cake dough. Add 1/2 cup chopped English walnuts. Pre-heat oven to 325 degrees. Bake 40 minutes.

Mrs. Herbert Hanson

A SPICE CAKE or DELICIOUS CAKE

3/4 c. shortening
1 1/2 c. sugar
3 eggs
1 3/4 c. Gold Medal Flour
or Pillsbury flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

3/4 tsp. nutmeg
1 tsp. cinnamon
2 Tbsp. cocoa
3/4 c. sour milk or buttermilk
1 tsp. vanilla
1 tsp. lemon juice or extract
1/2 c. coarsely cut nuts

A SPICE CAKE or DELICIOUS CAKE (Continued)

Cream the shortening and sugar. Blend in the 3 well-beaten eggs. Sift flour once before measuring then sift again with baking powder, soda, salt, spices, and cocoa. Add to creamed mixture alternately with the sour milk. Blend in flavoring and nuts. Bake in layer pans 30 minutes in a moderate oven 350 degrees.

Icing:

6 Tbsp. butter	1 1/2 Tbsp. hot coffee
1 egg yolk	1 1/2 Tbsp. cocoa
3 c. confectioners sugar	1 tsp. cinnamon

Cream butter and blend in egg yolk. Sift sugar, cocoa and cinnamon together and add to butter alternately with the hot coffee. Beat until smooth. If necessary add more coffee until icing spreads easily.

Mrs. J. Thomas Savage
St. Petersburg, Florida

SPONGE CAKE

4 eggs	2 Tbsp. cold water
1 c. sugar	1 c. flour

Beat egg whites. Add sugar. Beat again. Add water and flavoring. Add beaten yolks. Sift flour 4 times. Fold in. Put in cold oven. Bake in a moderate oven about 1 hour.

Mrs. T. J. Hallam

UNCOOKED FRUIT CAKE

1/2 lb. marshmallows	1/2 c. cherries
1/2 lb. graham crackers	1/2 c. pecans
1 c. mixed fruit	1 c. raisins
2 c. walnuts	6 Tbsp. sour cream

(Do not chop nuts.)

Melt marshmallows in double boiler with cream. Add cracker crumbs and other ingredients. Form into loaf. Wrap in cloth and moisten with sherry once a week for three weeks. Delicious.

Mrs. Walter Rice
San Jose, Calif.

ALMOND ICE BOX COOKIES

1 c. white sugar	5 c. sifted flour
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ALMOND ICE BOX COOKIES (Continued)

1 c. brown sugar	1 tsp. soda
1 lb. oleomargarine	3 unbeaten eggs
1 c. almonds, cut fine	1 small bottle maraschino cherries, cut fine

Cream margarine, add sugar and beat well. Add unbeaten eggs one at a time and beat. Add dry ingredients, nuts and cherries. Make in two rolls, store in refrigerator overnight. Slice thin, bake 10 minutes in 375 degree oven.

Mrs. Clark Gormley

ALMOND WAFERS

1/2 lb. butter	1 1/2 c. sugar
2 1/2 c. flour	2 eggs
1/2 lb. almonds in shell or	1 tsp. almond extract
1/4 lb. shelled nuts	pinch of salt

Mix butter and flour well. Add sugar and salt. Mix in eggs and nuts and add almond extract. Roll in three long rolls and put in ice box overnight. Slice and sprinkle sugar over them. Place in pan greased with butter and bake.

Mrs. Hollis Duvall

APRICOT SQUARES

Mrs. Dwight P. Jacobus

3/4 c. shortening creamed with 1 1/2 c. brown sugar

Add:

2 c. oatmeal (uncooked)	2 c. sifted all-purpose flour
1 tsp. baking powder	1/8 tsp. baking soda
1/4 tsp. salt	1 tsp. vanilla

Mix above ingredients until mixture is crumbly. Grease a cookie sheet and spread half this crumb mixture on this, packing it down flat. Spread filling (below) on top and then cover with the rest of the crumb mixture. Bake about 20 minutes at 375 degrees.

Filling for Apricot Squares:

1 1/2 c. cooked dried apricots, sweetened	1/2 c. brown sugar
2 Tbsp. apricot liquid	1 pkg. chopped dates or 1/2 pkg. seedless raisins

Bring to boil and simmer until thick.

BERLINER KRANZE COOKIES

1 1/2 c. shortening (1/2 but- ter)	4 c. sifted all-purpose flour
grated rind of 1 orange	1 c. sugar
	2 eggs

Meringue:

1 egg white	2 Tbsp. sugar
-------------	---------------

Cream shortening, add sugar and rind. Add well-beaten eggs. Stir in flour. Chill dough for 1 hour. Form in rolls the length and size of a pencil. Form a circle with each piece, tying a half knot with ends. Brush tops of wreath-shaped cookies with meringue. These may be trimmed with red and green decoettes. Bake on ungreased cookie sheet 10 - 15 minutes at 400 degrees.

Mrs. Dwight P. Jacobus

BLACK WALNUT COOKIES

1 c. shortening	2 c. brown sugar (packed)
2 eggs, well beaten	1/3 c. milk
3 c. flour	1 tsp. soda
1/2 tsp. salt	1 tsp. vanilla
	1 c. black walnuts, chopped

Cream shortening and add sugar. Cream well. Add well beaten eggs, milk and flour sifted with soda and salt. Add vanilla and walnuts.

Drop from the tip of a spoon onto a greased baking sheet and bake in a hot oven - 400 degrees about 14 minutes.

Mrs. Elmer Honeywell

BOSTON CREAM DROPS (COOKIES)

1/2 c. shortening	1 1/2 c. flour
2/3 c. sugar	1/2 tsp. baking powder
2 eggs	1/2 tsp. salt
1 tsp. vanilla	

Blend sugar and shortening. Beat well. Beat in eggs one at a time. Stir in flour, sifted with salt and baking powder. Mix until smooth. Stir in vanilla. Drop by (teaspoonfuls) on baking tin, well greased. Bake in moderate oven about 10 minutes.

Mrs. John Ernst

BROWNIES

3 oz. (3 sq.) unsweetened	2 eggs, unbeaten
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BROWNIES (Continued)

chocolate	1 c. sugar
1/2 c. shortening	1 tsp. vinegar
1/2 c. sifted all-purpose flour	1 tsp. vanilla
1/4 tsp. baking soda	1/2 c. chopped nuts (optional)
1/4 tsp. salt	

Melt chocolate and shortening together. Sift flour, baking powder and salt together. Beat eggs and sugar together until thick and lemon colored. Turn into greased 9 inch square pan. Sprinkle nuts, if used, over top and press lightly into batter. Bake at 375 degrees F. (moderate oven) about 25 minutes. When cool, cut into individual pieces.

Mrs. Robert E. Packham

BUTTERSCOTCH BROWNIES

1/4 c. butter or other shortening	1 tsp. baking powder
1 c. light brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. vanilla
1/2 c. all purpose flour	1/2 c. chopped walnuts

Melt butter and add sugar. Stir well and beat in egg. Add sifted dry ingredients, vanilla and nuts. Spread in greased and floured pan 8" x 8". Bake 20 to 25 minutes at 350 degrees. Cut while warm. Appears soft when removed from oven.

Mrs. W. Stanley Reeves

CHOCOLATE BITS SQUARES

1/2 c. butter	1 pinch of salt
1 c. sugar	1 tsp. vanilla
3 eggs	1 1/2 tsp. almond extract
1 1/2 c. flour	1 pkg. chocolate bits
1 1/2 tsp. baking powder	2 Tbsp. milk

Blend together butter and sugar. After creaming, add 1 whole egg and two yolks, beaten. Add sifted flour, vanilla, almond extract, chocolate bits and milk. After the ingredients have been well mixed, spread with spatula in a greased pan. Beat two egg whites stiff and fold in 1 c. light brown sugar. Spread this over dough. Bake 45 minutes in an oven set at 325 degrees F. When cool but not cold, cut into squares.

Mrs. George A. Seeley

CHOCOLATE NUT ICE BOX COOKIES

1/2 c. butter	2 1/4 c. flour
1 c. granulated sugar	1 tsp. baking powder
1 egg	1/2 tsp. cinnamon
2 Tbsp. milk	1/2 c. finely chopped walnuts
1 tsp. vanilla	2 sq. unsweetened chocolate

Cream butter and sugar. Add egg slightly beaten. Add milk, vanilla, sifted dry ingredients and walnuts. Add melted chocolate and form into roll. Wrap in wax paper. Chill in refrigerator, cut in 1/8 inch slices as used. Bake at 375 degrees 8 to 10 minutes.

Mrs. H. Kenneth Jones

CRISP OATMEAL COOKIES

1 c. shortening	1 1/2 c. flour
1 c. brown sugar	1 tsp. salt
1 c. white sugar (granulated)	1 tsp. soda
2 beaten eggs	3 c. quick cooking oatmeal
1 tsp. vanilla	1/2 c. walnut meats

Cream sugar and shortening. Add eggs and vanilla and beat well. Add sifted dry ingredients, oatmeal, and nutmeats. Form into rolls. Place in the refrigerator several hours or overnight. Slice and bake on ungreased cookie sheet at 350 degrees.

Mrs. Milton E. Whelpley

DROP BUTTER COOKIES

1/4 lb. butter	3/4 c. flour
1/2 c. sugar	1 tsp. vanilla
1 egg	

Mix in order given. Drop by teaspoonfuls. Bake on greased cookie tin, at 400 degrees about 10 minutes or until brown around edge.

Mrs. Charles Leach

GINGER PUFFS

1/2 c. sugar	1 tsp. soda
1/4 c. melted butter	1/2 c. molasses
1 beaten egg	1/2 c. cold water
1/2 tsp. ginger	2 1/2 c. sifted flour
1/2 tsp. cinnamon	

GINGER PUFFS (Continued)

Drop by teaspoon on buttered cookie sheet. Oven 425 degrees. This is a very old recipe, and puffs are so good.

Mrs. Grace Carson Stathem

HOLIDAY FRUIT BARS

1 can sweetened condensed
milk
1 tsp. vanilla

1 lb. pitted dates, chopped
1 c. pecans, chopped
1/2 lb. shredded coconut

Combine in order given. Pack into 8" square pan lined with wax paper and buttered. Bake at 375 degrees for 25 minutes or until golden brown. When cool, cut with sharp knife into bars 2"x1/2". Roll in powdered sugar and store in tin container, tightly closed. Makes about 64.

Mrs. Gerard Everstine

ICE BOX COOKIES

1 c. white sugar
1 c. brown sugar
3/4 lb. butter or margarine
3 eggs
4 1/2 c. flour

2 scant tsp. soda
2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
2 c. black walnuts

Mix with hands like dough and make in rolls, put in refrigerator overnight. Slice very thin and bake in quick oven.

Mrs. Landon Stickley

MATRIMONIAL COOKIES

1 c. butter
1/2 c. 4x sugar
2 1/4 c. sifted flour

1/4 tsp. salt
1 tsp. vanilla
3/4 c. ground pecans

Cream butter and sugar. Add other ingredients. Roll in balls about size of a quarter. Bake in 375 degree oven until golden brown. While warm roll in 4x sugar.

Betsy Anne Gregg Griffin

OLD FASHIONED ROLLED SUGAR COOKIES

1/2 c. shortening
3/4 c. sugar
1 egg
2 c. enriched flour

1/2 tsp. vanilla
1/2 tsp. grated orange peel
1/4 tsp. salt
1/2 tsp. baking powder

OLD FASHIONED ROLLED SUGAR COOKIES (Continued)

Cream shortening and sugar, add egg and beat well. Add vanilla and grated orange peel. Add sifted flour, salt and baking powder, alternating with milk. Roll 1/8 inch thick on lightly floured board. Cut with 4" cutter. Sprinkle with sugar. Bake 12 minutes in moderate oven 375 degrees.

Mrs. Daniel L. Ennis

ORANGE SUGAR COOKIES

2/3 c. shortening
1 1/4 c. sugar
2 eggs
3 c. flour

1 1/2 tsp. salt
2 tsp. baking powder
grated rind 1 California orange
1 Tbsp. orange juice

Cream shortening and sugar together. Add well-beaten eggs and mix well. Mix and sift flour, salt and baking powder and add to first mixture. Add orange rind and juice and mix to a smooth dough. Roll out thin, using pastry cloth and cut with cookie cutter. Sprinkle with sugar and bake 12 to 15 minutes at 325 degrees F. Yields about 60 cookies.

Mrs. Willis G. Melvin

REFRIGERATOR DATE PIN-WHEELS

1 1/4 c. chopped dates
1 c. granulated sugar

1 c. water
1 c. nuts

1 c. shortening
2 c. brown sugar
3 eggs, well beaten

4 c. sifted all-purpose flour
1/2 tsp. salt
1 tsp. baking soda

Combine dates, granulated sugar, and water. Cook over low heat until thick, about 10 minutes. Add the nuts and cool. Meanwhile cream the shortening, add the brown sugar gradually while creaming. Add the well-beaten eggs and beat well. Add the remaining ingredients sifted together and mix well. Chill thoroughly. Divide the mixture into two parts and roll each out separately into a rectangle a little less than 1/4 inch thick. Spread each with some of the date filling and roll up as for a jelly roll into two long rolls. Chill thoroughly overnight. Cut with sharp knife into slices about 1/4 inch thick. Bake in a moderate oven for 10 or 15 minutes.

Mrs. Carl N. Everstine

SUGAR MOLASSES COOKIES

1/4 c. shortening

2 c. sifted all purpose flour
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SUGAR MOLASSES COOKIES (Continued)

1 c. sugar	1/2 tsp. cloves
1/4 c. Brer Rabbit molasses	1/2 tsp. ginger
1 egg	1 tsp. cinnamon
2 tsp. baking soda	1/2 tsp. salt

Melt shortening in 3 or 4 qt. saucepan over low heat. Remove and let cool. Add sugar, molasses and eggs, beat well. Sift together dry ingredients, add to first mixture and chill. Form in 1 inch balls, roll in granulated sugar and place on greased cookie sheets 2 inches apart. Bake in moderately hot oven, 375 degrees F. 8 - 10 minutes.

Miss Alice Colladay

Write Extra Recipes Here:

DESSERTS



COOKING HINTS

Put left-over stew of any kind into individual baking dishes or casseroles, cover with a biscuit or plain pie crust and bake.

Always cook fish at a low to moderate temperature. Never more than 350 degrees F.

Broiled tomatoes, sprinkled with a little grated cheese, while cooking, are delicious.

Tomatoes scalded with hot water, may be peeled easily.

Add a little sugar to all vegetables when cooking to bring out natural flavor.

Leafy vegetables, such as spinach, chard, kale, etc., should be slowly cooked in only the water that clings to the leaves.

Shredded grapefruit is a delightful addition to any fish salad.

Fried pies, an old Southern delicacy, are made by folding pastry over chopped sweetened fruit and frying in deep fat.

Brush over the bottom crust for fruit pies with egg white to prevent the juices from soaking in.

DESSERTS

ANGEL PIE

4 egg whites
1 c. sugar
3/4 tsp. cream of tartar
pinch salt

4 egg yolks
1/2 c. sugar
pinch salt
3 tsp. lemon juice and grated rind
of one lemon

Beat egg whites until frothy, add salt and cream of tartar. Beat until peaks are formed and add sugar 1/4 c. at a time. Put in a evenly buttered pyrex pie plate. With a spatula spread around sides, making a shallow well to hold filling. Bake in a slow oven (275 degrees) about 50 minutes or until a delicate brown.

Beat egg yolks until light. Add sugar, lemon juice and grated lemon rind. Cook in a double boiler until thick. Cool. When meringue shell and custard are cool, whip 1/2 c. whipping cream and mix well with custard and pour into meringue shell.

Set in refrigerator overnight. Before serving spread 1/2 c. of cream whipped with a little confectioners sugar to sweeten.

Mrs. Harry Clark

APPLE DESSERT

Use bread pan and butter well.

5 c. sliced apples
1 good tsp. of cinnamon (add to apples)

1 c. sugar
3/4 c. flour

1/2 c. water
1/2 c. butter

Mix until crumbly. Spread over apples and bake uncovered at 425 degrees for about an hour.

Serve with whipped cream or hard sauce.

Mrs. Roy N. Downs

APPLE TAPIOCA (Favorite New England Dessert)

1/4 c. pearl tapioca
2 c. water

Soak 1/4 c. of tapioca in two cups of water overnight.

Next day put it over direct heat to cook for 20 minutes or until the tapioca is transparent. Add a little salt. Peel and quarter five medium apples and sprinkle them lavishly with sugar, cinna-

APPLE TAPIOCA (Continued)

mon and ginger. Put them in a baking dish.

Pour tapioca over apples and bake in a moderate oven until the apples are tender, about 45 minutes.

Serve hot with cream.

Mrs. George A. Seeley

BAKED APPLE PUDDING

2 c. sugar	2 tsp. cinnamon
1/2 c. Crisco	2 tsp. baking soda
2 eggs (well beaten)	4 chopped apples
2 c. flour (sift once before measuring)	

Cream sugar and shortening. Add eggs. Sift all dry ingredients together. Add apples last. Bake 3/4 hour at 350 degrees. Bake in well-greased and floured pan. Serve with whipped cream or ice cream.

Mrs. Harry C. Ball

CHOCOLATE ICE BOX CAKE

2 doz. lady fingers	4 Tbsp. cold water
2 cakes of sweet chocolate	4 eggs
1 Tbsp. 4x sugar	1/2 pt. of whipping cream

Line a casserole with wax paper. Split lady fingers, cover bottom and sides of dish. Place chocolate, sugar and water in bowl and melt over hot water. Stir until smooth. Remove from fire and cool. Add 1 tsp. vanilla and yolks of eggs, one at a time, beating thoroughly. Fold in stiffly beaten egg whites. Pour half the mixture in casserole. Cover with lady fingers. Add remaining chocolate and cover with rest of lady fingers. Place in ice box for 24 hours. About 2 hours before serving remove from casserole to plate. Cover with whipped cream and serve.

Mrs. Lawrence D. Burrier

CHOCOLATE SAUCE (Hot or Cold)

1 large can milk	2 cakes chocolate
1 c. sugar	few drops vanilla

Combine ingredients and stir constantly until sauce thickens, while cooking. Add a few drops vanilla.

This sauce will not harden and can be served as hot fudge or cold fudge.

Miss Anne W. Tennant

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CRANBERRY SHERBERT

1 tsp. gelatin
2 Tbsp. cold water
1/4 c. orange juice

2 c. cranberries
1 1/2 c. water
1 1/4 c. sugar

Soak gelatin in cold water (2 Tbsp.) 5 minutes. Cook the berries in 1 1/2 c. water until tender. Then rub through sieve. Add cooked cranberries and juice and orange juice. Stir until gelatin is dissolved and add sugar and stir. Pour into refrigerator tray when cool, and freeze. When mixture is solid for about 1 inch from side of tray, remove and beat thoroughly. then finish freezing. Excellent for serving with turkey.

Mrs. John J. Burns

CREAM PUFFS

1 c. water
1/2 c. butter
1 c. flour

1/4 tsp. salt
4 eggs

Put water and butter in saucepan and heat until water boils. Pour flour and salt into hot mixture and beat thoroughly. Stir and cook over low flame until mixture forms a stiff ball. Remove from fire and add unbeaten eggs one at a time, beating thoroughly after each egg is added. Drop by teaspoonfuls or tablespoon for larger puffs on a greased baking sheet. Small puffs, 450 degrees - 15 minutes, then 325 degrees - 20 minutes. Large puffs, 450 degrees - 20 minutes then 325 degrees - 20 minutes.

Custard Filling for Puffs:

2 c. milk
1/2 c. flour
1 Tbsp. cornstarch
3/4 c. sugar

1 Tbsp. butter
1 egg
1/4 tsp. salt
1 tsp. vanilla

Scald milk in top double boiler. Mix flour, cornstarch and sugar in a bowl. Stir these and gradually add hot milk. Return to double boiler, stir and cook until mixture thickens. Cover and continue cooking 15 minutes. Add butter. Beat egg and add salt. Add to milk mixture stirring vigorously. Stir and cook until egg is thickened. Add vanilla.

Mrs. Charles Leach

DATE PUDDING

yolks of 2 eggs
1/2 c. sugar

1 large c. chopped nuts
1/2 tsp. cinnamon
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DATE PUDDING (Continued)

2/3 c. dates (about 30)
chopped

butter size of egg - melted

Mix all together, beat whites of eggs stiff and fold into the mixture. Bake in greased pan in moderate oven about 20 minutes. Serve with whipped cream.

Miss May Strong Watkins

GRAHAM CRACKER MERINGUE

3 egg whites, beaten stiff
11 graham crackers, rolled
fine
1/2 c. chopped nuts

1 c. sugar
1 tsp. baking powder

Add sugar to stiffly beaten egg whites, then fold in graham crackers, to which baking powder has been added, lastly add nuts. Bake 30 minutes at 350 degrees. Use average pie pan buttered. Serve with whipped cream or ice cream. Serves 6.

Mrs. Donald Guthrie

INDIAN PUDDING

1/3 c. corn meal
1/2 c. sugar
1/2 tsp. salt
1 tsp. cinnamon

1 qt. milk (scalded)
2 Tbsp. molasses or honey
1/2 c. raisins

Combine first four ingredients, add (a small amount at a time) 3 cups of milk, and the molasses or honey. Pour into 1 1/2 or 2 qt. buttered baking dish, and bake at 350 degrees for 3 hours, stirring occasionally. Add remaining milk and raisins, and bake for one more hour. Serve warm with cream or ice cream.

Mrs. S. Paul Schilling

LEMON BISQUE

1 box lemon jello
1 c. boiling water
2/3 c. sugar

1/8 tsp. salt
rind and juice of 1 lemon
1 can evaporated milk (Carnation)

Add the boiling water to the jello, stir until dissolved. Add the sugar, salt, the rind and juice of the lemon. Let thicken slightly. Whip the evaporated milk, add to the mixture.

Line a dish (bottom and sides slightly greased with butter) with vanilla wafer crumbs or graham cracker crumbs. Pour in

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LEMON BISQUE (Continued)

mixture, adding a few crumbs on top. Chill until firm.

Mrs. Lawrence D. Burrier

LEMON CAKE-TOP PUDDING

2 Tbsp. flour
1 Tbsp. shortening
1/4 c. lemon juice

3/4 c. sugar
2 egg yolks
1 c. milk

Cream together flour, sugar and shortening. Beat egg yolks and mix in well. Add lemon juice and milk. Beat egg whites stiff but not dry and fold in last.

Pour into casserole or custard cups. Set in pan of hot water and bake 35 minutes in 375 degree oven. Serves 4.

Mrs. Charles W. Wells

LEMON SHERBET

3/4 c. sugar
few grains salt
1 c. water
1/2 c. top milk

1/2 c. lemon juice
2 egg whites
1/4 c. sugar

Combine 3/4 c. sugar, salt, and water. Cook 5 minutes. Cool. Add milk, then lemon juice. Freeze firm in automatic refrigerator tray. Turn into chilled bowl. Beat thoroughly.

Beat egg whites, gradually add remaining sugar. Continue beating until stiff and sugar is dissolved.

Fold into frozen mixture, return to tray and freeze firm. Serves 6.

Cranberry Sherbet

1 1/2 c. cranberry juice in place of water and lemon juice.

Betsy Anne Gregg Griffin

MERINGUE SHELLS

3 egg whites
1 1/4 c. granulated sugar

3 tsp. baking powder
vanilla

Beat egg white stiff. Save out 1/3 of sugar, add baking powder to this, and fold in last. Drop on baking sheet, covered with brown paper, by teaspoon. Bake in slow oven 45 minutes. When warm scoop out centers, return shells to oven, gas off, to dry out. Will keep well in covered tin.

Mrs. Grace Carson Stathem

- 45 - Baltimore, Md. #2

PLUM DUFF

1 c. brown sugar	1/2 c. melted butter
2 c. cooked prunes (cut fine)	1 Tbsp. milk
1 c. flour	1 tsp. baking soda
pinch salt	

Mix in order given and steam 1 1/2 hours in large double boiler.

Sauce:

Beat 1 egg, add:

5 Tbsp. melted butter	1/2 pt. whipping cream
1 1/2 c. powdered sugar	1 tsp. vanilla
	Mrs. Herbert Hanson

POOR MAN'S PUDDING

1 qt. milk	7 Tbsp. sugar
3 Tbsp. rice	pinch salt

Bake in 350 degree oven slowly for about 2 hours.
Mrs. John W. Steffe

VANILLA WAFER DESSERT

Cream well:

1/4 lb. butter	1 c. sugar
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Add 3 eggs, one at a time. Beat until creamy. Crush one box vanilla wafers. Spread 2/3 crumbs in bottom of pan and spread creamed mixture over crumbs. Drain 1 can crushed pineapple, spread over creamed mixture. Spread 1/2 pt. sweetened whipped cream over pineapple and sprinkle rest of crumbs over cream. Place in refrigerator 12 - 18 hours. Cut in squares. Serves 12.

Mrs. Harry C. Ball

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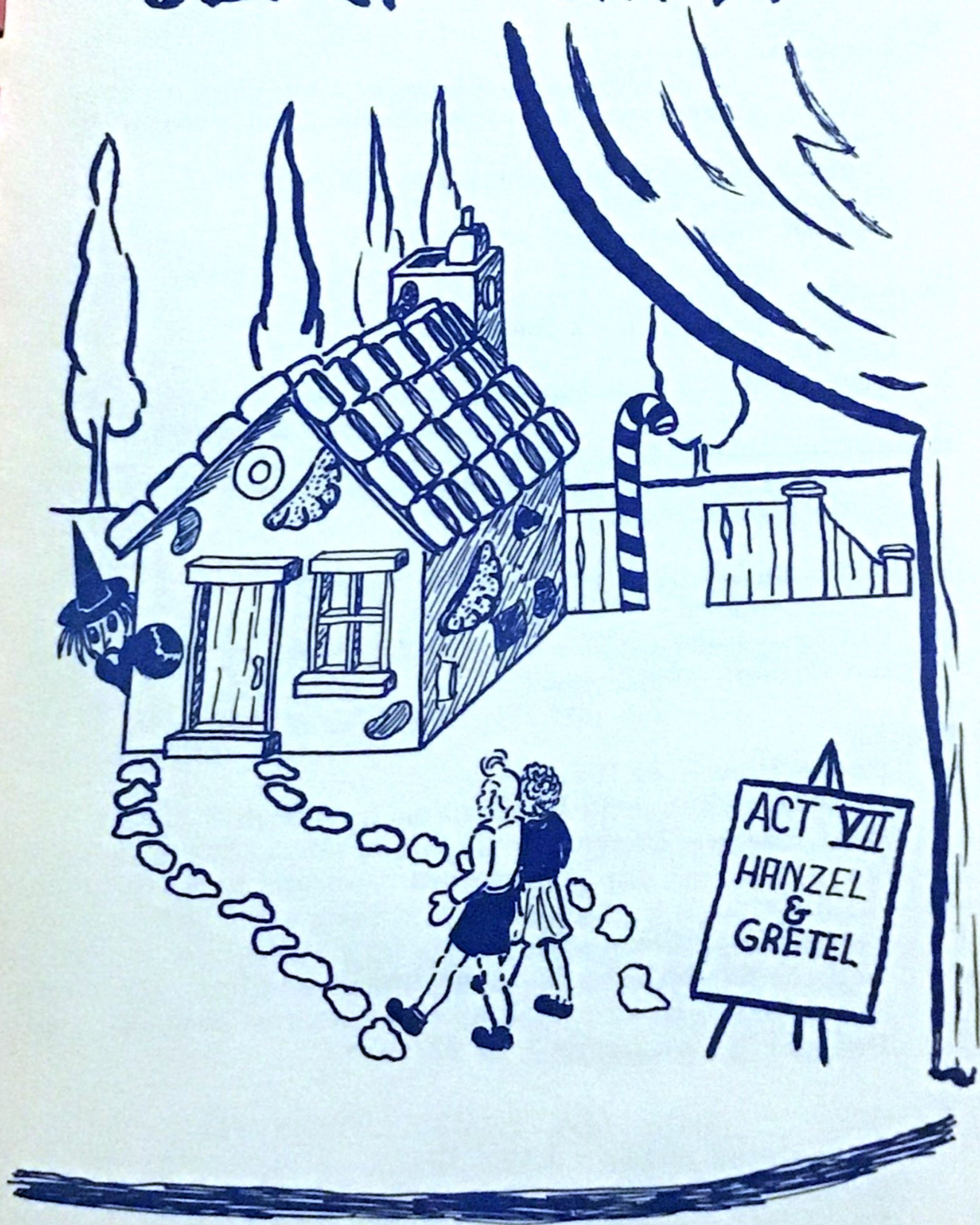
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JELLY CANDY



PRESERVES

FOOD FOR FIFTY

1/2 Cup Salad Servings:

Potato salad, 6 1/2 quarts, 18 eggs, 2 bunches celery, pickles, 4 green peppers, mayonnaise and season to taste.

Vegetable - 2 gallons.

Fruit salad - 8 quarts.

Gelatin - 4 quarts.

Beverage:

Ground coffee - 1 1/2 lbs.

Coffee, Tea, Cocoa - 12 quarts.

Lemonade - 5 doz. lemons.

Bread and Rolls:

Bread (1 lb. size) - 8 loaves.

Rolls (small size) - 14 doz.

Dairy Products:

Coffee cream - 1 1/2 qts.

Butter - 2 lbs.

Ice Cream - 2 gal.

Meats:

Fresh Ham - 25 lbs.

Fried Chicken - 35 lbs.

Beef Roast - 20 lbs.

Vegetables:

Cabbage for Slaw - 10 lbs.

Lettuce for Salad - 12 large heads.

Tomatoes, sliced - 12 lbs.

Peas or green beans - 14 #2 cans.

Extra:

Granulated sugar - 1 to 2 lbs.

Olives - 2 quarts.

Pickles - 2 quarts.

French Dressing - 1 1/2 quarts.

Pies - 10.

Sandwiches - 120.

Salted nuts - 2 1/2 lbs.

JELLY, CANDY, PRESERVES

STRAWBERRY PRESERVES

Cap 6 c. berries. Pour over them 6 c. boiling water. Let stand 2 minutes. Drain. Add 4 c. sugar. Boil 5 minutes. Add 2 more cups sugar. Boil 5 minutes longer. Let stand overnight. In the morning put in sterilized jars and seal.

Mrs. Harry E. Schwalm

CHEWY CHOCOLATE CARAMELS

3 c. sugar
1/4 lb. butter
1 c. milk

1 Tbsp. glucose
1 c. honey or syrup
1/4 lb. chocolate
2 tsp. vanilla

Put the sugar, butter, milk, glucose, syrup and chocolate in a saucepan and boil, stirring all the time, to 252 degrees F. or until it forms a hard ball when tested in cold water. Add the flavoring and pour into buttered tins. Cut into squares.

Mrs. Eugene W. Newton

CREAMY CHOCOLATE FUDGE

1 5-oz. glass of marshmallow whip
1/4 lb. unsweetened chocolate
1 lb. 4x sugar

2/3 c. evaporated milk
1 Tbsp. butter
1/4 tsp. salt

Break chocolate in small pieces. Place all ingredients except whip and vanilla in cooking pan. After mixture starts to boil, cook for 10 minutes. Remove from fire and let cool for 5 minutes. Add 5 oz. glass of marshmallow whip and 1 tsp. vanilla. Beat vigorously for approximately 8 minutes. Pour into buttered pan, and when cool, cut in squares. Makes 1 1/2 lb. fudge. Chopped nutmeats may be added.

Mrs. Eugene W. Newton

MY BEST FONDANT FOR MINTS

2 1/2 c. granulated sugar

1/2 c. water

Put sugar and water in pan and dissolve slowly. Before it boils, rub down sides with damp cloth, so there will be no sugar crystals on side of pan.

When it is boiling all over the top, drop in 1/8 tsp. cream of tartar, then put top on pan and turn fire lower, letting it steam for about 2 minutes, then take top off, being careful not to shake

MY BEST FONDANT FOR MINTS (Continued)

mixture. Turn up fire and let it cook until it spins a thread.

Pour out carefully into a buttered platter.

When cool beat with a wooden spoon until creamy, then knead with hands for a few minutes. Cover with a damp cloth until needed.

Melt desired quantity by putting in pan over hot water, adding a few drops of water. Flavor with one drop oil of peppermint. Color as desired and drop on wax paper with spoon.

Mrs. Walter E. Gregg

PARTY MINTS

2 c. granulated sugar
1/2 c. water

2 Tbsp. clear Karo
big pinch cream of tartar

Boil slowly until this spins long threads. Pour over stiffly beaten white of 1 egg. Add few drops peppermint flavor and color. Beat until nearly stiff and drop quickly on waxed paper. (Do not beat too hard in electric mixer but finish by hand beating so it won't harden too quickly.)

Mrs. Amelia W. Sutton

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